港式點心

HONG KONG STYLE DIM SUM

用餐時段

午　　餐：11:30-14:00

晚　　餐：17:30-21:00

(每位茶資30元)



粵式燒鵝
Cantonese Roast Goose

半鵝 /5人

二吃	三吃
NT$980	NT$1180

全鵝 /10人

二吃	三吃	四吃
NT$1680	NT$1880	NT$2180

二吃-四吃選項

醬爆炒鵝架、肉骨茶鵝架湯
椒鹽鵝架、水煮鵝架

加價購

配料組(餅皮1張/蔥絲/黃瓜條/甜麵醬)
30/份

(需提早一日預訂)

粵式燒鵝宴

Cantonese Roast Goose Banquet



三好迎賓鵝賜寶

"Sun Hao" Deluxe Goose Appetizer Platter

廣式掛爐片皮鵝

Cantonese Roasted Sliced Goose

脆皮芝士鵝壽司

Crispy Roasted Goose Sushi with Melted Cheese

水晶香蕉鵝絲捲

Banana Goose Rolls

櫻桃鵝腿鴛鴦拼

Cherry Goose Leg Twin-Style Platter

七味孜然爆鵝架

Seven-Spice Cumin Stir-Fried Goose Rack

欖菜鵝絲蝦仁飯

Olive Vegetable Goose Shreds & Shrimp Rice

鵝蔥油炒季節蔬

Seasonal Greens Stir-fried with Goose Scallion Oil

酸白菜鵝架濃湯

Sour Cabbage Goose Rack Broth

三好特調靚飲品

"Sun Hao" Special Beverage



原價5,880元

$4,680/6人份

(需提早一日預訂)













匠心萬巒蹄膀宴

Mastercrafted Wanluan Pork Knuckle Banquet

雲軒花漾三味拼
Yunxuan Triple-Flavor Floral Platter

XO醬玉荷小炒皇
XO Sauce Lotus Stir-Fry Supreme

醍醐味萬巒豬腳
Rich-Flavor Wanluan Pork Trotter

主廚手作美點心
Chef's Handmade Dim Sum

姬菇秘醬黃花魚
Yellow Croaker with Secret Sauce & King Oyster Mushrooms

客家臘味炒炊粉
Hakka Stir-fried Rice Vermicelli with Cured Meats

酒家魷魚螺肉蒜
Tavern-Style Squid, Conch & Garlic Stew

三好特調靚飲品
" Sun Hao" Special Beverage



原價5,880元

$4,680/6人份

(需提早一日預訂)





龍鮑翅套餐

A Lobster Abalone Shark Fin Set menu



堅果鮑魚彩蔬園
A balone Salad with Nuts

堅果鮑魚彩蔬園
A balone Salad with Nuts

潮州花膠雞燉翅
Braised Shark Fin in Chicken Broth

鳳脂金蒜蒸龍蝦
Steam Lobster with Garlic

冰鎮熱情果沙瓦
Fruit Shawar

叉燒鵝肉砂鍋飯
Pork with Goose Clay-pot rice

頂湯菊花胭脂紅
Flower Shaped Tofu Broth

耕雲軒鴛鴦雙點
Dim Sum Dish

嫩滑芋香西米露
Sweet taro and sago dessert soup

福爾摩莎鮮果盤
Taiwan Seasonal Fruits

$1,280/元

鳳脂金蒜蒸龍蝦
Steam Lobster with Garlic



龍鮑翅套餐

A Lobster Abalone Fin Set menu



頂湯菊花胭脂紅
Flower Shaped Tofu Broth

鮑魚天貝燻鮭盤
Smoked Salmon Salad

北菇花膠排翅盅
Braised Shark Fish with Fish Maw

鳳脂金蒜蒸龍蝦
Steamed Lobster with Garlic

冰鎮熱情果沙瓦
Fruit Sherbet

明爐珍饌松露飯
Truffle Porcini Risotto

頂湯菊花胭脂紅
Flower Shaped Tofu Broth

耕雲軒鴛鴦雙點
Dim Sum Dish

嫩滑芋香西米露
Sweet Taro and Sago Dessert Soup

福爾摩沙鮮果盤
Taiwan Seasonal Fruits

$1,880/元

北菇花膠排翅盅
Braised Shark Fish with Fish Maw



粵式燒滷

Roasted Item



蜜汁叉燒肉
Sweet, savory, honey-glazed Cantonese BBQ pork

主廚推薦 **紅槽醉雞捲** $368
Red Yeast Wine Marinated Chicken Roll

蜜汁叉燒肉 $388
Sweet, Savory, Honey-Glazed Cantonese BBQ pork

主廚推薦 **蓉城口水雞** $428
Spicy Cold Chicken in Chili Oil

川辣滷牛腱 $438
Spicy Sichuan-Style Braised Beef Tendon

主廚推薦 **明爐吊燒鵝** $488
Cantonese Roast Goose From a Bright Oven

粵式燒滷雙拼盤 $528
Assortment of Cantonese braised and roasted meats

主廚推薦 **粵式燒滷三拼盤** $598
A platter of Cantonese braised assortment

※圖片僅供參考，以現場為主

主廚推薦 粵式燒滷三拼盤
A platter of Cantonese braised assortment



風味煲仔
Clay Pot Item



主廚推薦 新品

風味啤酒醬燒鵝
Braised Goose Flavored with Beer Sauce

蒜香桂筍排骨煲 Garlic Bamboo Shoots and Pork Ribs Stew	$368
鹹魚雞粒豆腐煲 Salty Fish, Chicken, Tofu Clay Pot	$328
XO醬海鮮豆腐煲 Spicy Seafood Tofu in a Rich Pot	$528
主廚推薦 汕頭中蝦粉絲煲 Shrimp and Vermicelli in Shantou Style Pot	$568/6入
芝士寬粉海蝦煲 Cheesy Shrimp and Glass Noodle Casserole	$568/6入
粵式胡椒鴨肉煲 Peking-Style Pepper Duck Stew Pot	$488
主廚推薦 新品 風味啤酒醬燒鴨 Braised Duck Flavored With Beer Sauce	$488
香蔥芋頭滑雞煲 Taro and Chicken Stew With Scallions	$428
啫啫皮蛋滑雞煲 Chicken and Preserved Egg Claypot	$428

啫啫煲為當食材放於瓦煲(瓦罐)中，經過極高溫的燒焗後，瓦煲中的湯汁不斷快速蒸發而發出“嗞嗞”聲，嗞嗞”粵語發音為“啫啫”

主廚推薦

汕頭中蝦粉絲煲
Shrimp and vermicelli in Shantou style pot



海鮮 Seafood Item



避風塘炒鮮中蝦
Garlic, savory, crispy, and aromatic fried shrimp

主廚推薦 **蟳黃蟹肉炆豆腐** $328
Rich crab roe and tofu stew

金栗蝦仁嫩滑蛋 $428
Tender shrimp and chestnut scrambled eggs

新品 **麻辣海鮮豆腐腦** $438
Spicy seafood tofu pudding delicacy

新品 主廚推薦 **重慶辣子海大蝦** $528/6入
Deep-fried spicy shrimp with peppers and onions

避風塘炒鮮中蝦 $528/6入
Garlic, savory, crispy, and aromatic fried shrimp

主廚推薦 **金沙堅果焗中蝦** $528/6入
Crispy prawns baked with savory nuts



主廚推薦
蟳黃蟹肉炆豆腐
Rich crab roe and tofu stew

海鮮
Seafood Item

主廚推薦 **酒凍荔枝鮮蝦球** $428/6入
Jelly-coated lychee shrimp balls

Xo醬蝦球舞姿捲 $568/6入
Spicy shrimp rolls with XO sauce

松露檸檬脆蝦球 $568/8入
Crispy shrimp balls with truffle and lemon

主廚推薦 **玫瑰覆盆莓蝦球** $568/8入
Rose raspberry shrimp balls, sweet and fruity

百香果優格蝦球 $568/8入
Passion fruit yogurt shrimp balls delight

川味豆酥蒸鱈魚(大比目魚) $488
Spicy cod with crispy bean crumble

茶香樹子蒸鱈魚(大比目魚) $488
Steamed cod with tea and tree seeds

主廚推薦 **蒜子蛤蜊蒸鱈魚(大比目魚)** $528
Steamed cod with garlic and clams

主廚推薦 **蒜子蛤蜊龍斑件** $588/6兩
Steamed grouper with clams and garlic

鹹冬瓜蒸龍斑件 $588/6兩
Steamed grouper with preserved winter melon

川蜀水煮龍斑件 $598/6兩
Spicy Sichuan boiled giant grouper slices

香蔥玉露蒸鮮魚 $628
Steamed fresh fish with scallion oil

主廚推薦 **老罈剁椒蒸鮮魚** $628
Steamed fish with pickled chili peppers



主廚推薦
酒凍荔枝鮮蝦球
Jelly-coated lychee shrimp balls

肉類
Meat Item



主廚推薦
湘味左宗雞
Spicy chicken, Hunan style, very flavorful

主廚推薦 湘味左宗雞 $368
Spicy chicken, Hunan style, very flavorful

茶油煸土雞(苦茶油) $388
Savory chicken stir-fried with fragrant tea oil

主廚推薦 粵式脆皮雞 $568/半隻
Crispy, flavorful Cantonese roast chicken

乾果京都嫩子排 $368
Tender pork ribs with fruit flavors

洛神咕咾肉 $368
Sweet and sour pork with roselle

蔥薑牛肉煲 $388
Ginger and scallion beef clay pot

主廚推薦 香檳橙花骨 $368
Sweet and tangy champagne orange pork ribs

鮮菇炒牛肉 $388
Savory sautéed beef with fresh mushrooms

主廚推薦 川蜀水煮牛 $398
Spicy Sichuan beef in flavorful broth

咖啡骰子牛 $438
Coffee-rubbed beef cubes, savory and tender

主廚推薦 三蔥骰子牛 $438
Beef cubes stir-fried with three types of onion

七味蜜汁牛仔骨 $438
Sweet and savory glazed beef short ribs

紅酒香蜜羊肩排 $968/4支
Tender lamb shoulder with red wine and honey

主廚推薦 匠心萬巒蹄膀 $1,280
Mastercrafted Wanluan Pork Knuckle
(需提早一日預訂)



主廚推薦
匠心萬巒蹄膀
Mastercrafted Wanluan Pork Knuckle



主廚推薦
港式臘味煲仔飯
Flavorful Hong Kong style preserved meat rice

主食類
Main Course Item

主廚推薦 **港式臘味煲仔飯** $368
Flavorful Hong Kong style preserved meat rice

滑蛋窩牛煲仔飯 $368
Beef rice pot with silky egg

翡翠瑤柱魚片粥
Scallop and Milkfish Congee
$400/2人
$780/4人
$1,160/6人

主廚推薦 **窩蛋安格牛肉粥(澳洲牛)**
Angus Beef Congee with Raw Egg Yolk (Australian Beef)
$520/2人
$1,000/4人
$1,500/6人



主食類
Main Course Item



主廚推薦
乾炒牛肉河粉
Savory stir-fried rice noodles with beef

香蔥麵包雞 (需提早一日預訂) Scallion Crusted Chicken	$880
主廚推薦 一品紅燒牛肉麵 Rich, savory red-braised beef noodle soup	$280
XO醬炒蘿蔔糕 Spicy turnip cake stir-fried with XO sauce	$300
乾炒豬肉河粉 Pork and noodles, stir-fried savory	$300
主廚推薦 乾炒牛肉河粉(澳洲牛) Savory stir-fried rice noodles with beef	$300
鹹魚雞粒炒飯 Savory fried rice with fish and chicken	$220
廣式揚州炒飯 Classic Chinese fried rice with mixed ingredients	$220
主廚推薦 薑黃魚子金塔飯 Golden fried rice with roe	$220
豉油皇叉燒炒麵 Soy sauce noodles with BBQ pork	$300
蝦籽海皇炆伊麵 Braised E-fu noodles with shrimp roe	$300
好菜廣州煎脆麵 Crispy pan-fried noodles, Cantonese style	$300

主廚推薦
薑黃魚子金塔飯
Golden fried rice with roe





香芫皮蛋龍斑湯
Savory fish soup with century egg

鮮蔬與羹湯
Vegetable and Soup

嚴選豐料燉原盅(每日例湯/位) $130
Select ingredients simmered in a rich broth

蟲草銀杏猴菇湯 $360
Cordyceps, ginkgo, and mushroom herbal soup

蟹肉芙蓉玉米羹 $360
Rich, savory crab and corn thick soup

主廚推薦 **江南宋嫂滑魚羹** $360
Classic Hangzhou fish soup with savory ingredients

主廚推薦 **潮汕手工牛肉丸湯** $360
Teochew handmade beef ball clear soup

蓮藕香菇燉雞湯 $600
Wholesome chicken soup with lotus root

香芫皮蛋龍斑湯 $600/6兩
Savory fish soup with century egg



蟹肉芙蓉玉米羹
Rich, savory crab and corn thick soup



江南宋嫂滑魚羹
Classic Hangzhou fish soup with savory ingredients



蓮藕香菇燉雞湯
Wholesome chicken soup with lotus root

鮮蔬與羹湯

Vegetable and Soup



蠔油扒芥蘭
Chinese broccoli with savory oyster sauce

	季節炒時蔬(蒜香) Stir-fried seasonal vegetables with garlic aroma	**$220**
	蠔油扒芥蘭 Chinese broccoli with savory oyster sauce	**$240**
	馬來盞鮮嫩時蔬 Fresh vegetables stir-fried with sambal	**$300**
主廚推薦	**濃湯蝦干浸絲瓜** Loofah, dried shrimp in rich broth	**$300**
主廚推薦	**枸杞百合炒時蔬** Stir-fried Seasonal Vegetables with Goji Berries and Lily Bulbs	**$300**



主廚推薦
枸杞百合炒時蔬
Stir-fried Seasonal Vegetables with Goji Berries and Lily Bulbs



主廚推薦
水晶鮮蝦金魚餃
Steamed shrimp dumplings shaped like goldfish

點心 Dim Sum

蒸籠類

蠔汁蒸鳳爪 Tender, savory steamed chicken feet dim sum	$108
豉汁蒸排骨 Savory steamed pork ribs with black beans	$108
腐竹牛肉球 Steamed beef balls with beancurd sticks	$108/3個
香茜魚翅餃 Cilantro shark fin steamed dumplings	$108/3個
蠔皇叉燒包 Steamed char siu buns with oyster sauce	$108/3個
新品 蛋奶素 松露水晶素蒸餃 Truffle crystal vegetarian steamed dumplings	$138/3個
新品 Xo醬翡翠蒸餃 Spicy steamed dumplings with XO seafood sauce	$168/3個
主廚推薦 水晶鮮蝦金魚餃 Steamed shrimp dumplings shaped like goldfish	$288/3個



Xo醬翡翠蒸餃
Spicy steamed dumplings with XO seafood sauce



松露水晶素蒸餃
Truffle crystal vegetarian steamed dumplings



蠔皇叉燒包
Steamed char siu buns with oyster sauce

點心 Din Sun

蒸籠類



主廚推薦 新品

椰香蘋果鮮奶包
Sweet coconut and apple milk bun

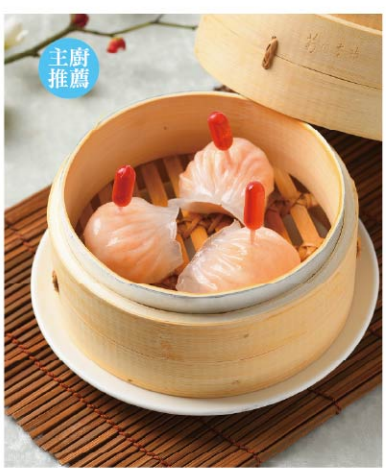
蒜香芋絲丸 Fragrant taro threads and garlic steamed balls	**$138**/3個
金牌茗品流沙包 Steamed bun with flowing molten custard	**$138**/3個
海苔蒸菜粿 Steamed vegetable cake wrapped in seaweed	**$138**/3個
主廚推薦 **鮮蝦魚籽燒賣皇** Shrimp roe siu mai, a dim sum favorite	**$148**/3個
主廚推薦 **醋滴水晶蝦皇餃** Vinegar-infused crystal shrimp king dumpling	**$148**/3個
家鄉水晶餃 Clear, savory dumplings from the countryside	**$138**/3個
主廚推薦 新品 **椰香蘋果鮮奶包** Sweet coconut and apple milk bun	**$168**/3個



海苔蒸菜粿
Steamed vegetable cake wrapped in seaweed



鮮蝦魚籽燒賣皇
Shrimp roe siu mai, a dim sum favorite



醋滴水晶蝦皇餃
Vinegar-infused crystal shrimp king dumpling



主廚推薦

脆衣鮮蝦腐皮捲
Crispy fried shrimp in bean curd skin

點心 Din Sun

煎炸類

主廚推薦 **臘味香煎蘿蔔糕** — $98/6片
Pan-fried Chinese radish cake with cured meats

蛋奶素 **羅漢素齋春捲杯** — $138/3入
Crispy vegetarian spring rolls in a cup

主廚推薦 新品 **芋泥奶油洋梨餃** — $138/3個
Fried taro and pear cream dumpling

紅麴家鄉鹹水餃 — $138/3個
Savory, deep-fried red yeast dumplings

蛋奶素 **紅麴家鄉素鹹水餃** — $138/3個
Crispy vegetarian dumplings with red yeast rice

酥炸鮮蝦黃金餃 — $158/3個
Crispy golden fried prawn dumplings

主廚推薦 **韭菜鮮蝦餅** — $158/3個
Crispy fried chive and shrimp pancake

主廚推薦 **脆衣鮮蝦腐皮捲** — $188/4個
Crispy fried shrimp in bean curd skin



主廚推薦 新品

芋泥奶油洋梨餃
Fried taro and pear cream dumpling

點心 Din Sun

爐烤類



主廚推薦
三代同堂天鵝酥
Swan-Shaped Turnip Crisp Nosh

手工腸粉

蜜汁叉燒腸 $168
Sweet BBQ pork in soft rice roll

香茜牛肉腸 $168
Cilantro beef rice noodle roll

主廚推薦 **韭黃鮮蝦腸** $208
Savory shrimp rice noodle roll

爐烤類

新品 **爐烤皇橋酥** $138/3個
Flaky roasted pastry dessert

主廚推薦 **爐烤千層焗蛋塔** $138/3個
Oven-baked thousand-layer egg tart

爐烤皮蛋叉燒酥 $148/3個
Baked preserved egg and BBQ pork pastry

菠蘿叉燒包 $168/3個
Sweet and savory roasted pork bun

主廚推薦 **三代同堂天鵝酥** $208/3個
Swan-shaped turnip crisp nosh

新品
爐烤皇橋酥
Flaky roasted pastry dessert



港式甜品
Din Sun



脆皮椰香馬蹄條
Crispy coconut water chestnut dessert strips

素 **南瓜芋泥餅** $138/3個
Sweet pumpkin taro paste pastry

主廚推薦 **芋香西米露** $98/單碗
Sweet taro and sago dessert soup

主廚推薦 新品 素 **豆沙芝麻煎鍋餅** $138/4片
Sweet red bean paste sesame pancake

素 **脆皮椰香馬蹄條** $138/3個
Crispy coconut water chestnut dessert strips

杏汁玉潤芝麻球 $138/3入
Sweet sesame balls with almond flavor

主廚推薦 奶素 **提拉米蘇尖堆球** $188/4入
Tiramisu dessert with a pointy shape



主廚推薦 新品
豆沙芝麻煎鍋餅
Sweet red bean paste sesame pancake

豆花專區
Soybean Pudding



手工石磨嫩豆花
Tender handmade soy milk pudding dessert

蛋奶素 **手工石磨嫩豆花** $368/桶
Tender handmade soy milk pudding dessert

蛋奶素 **花生石磨嫩豆花** $398/桶
Silky tofu pudding with peanut flavor

蛋奶素 **紅豆石磨嫩豆花** $398/桶
Soft tofu pudding with sweet red beans

雪蛤石磨嫩豆花 $428
Sweet toad jelly soy pudding dessert

主廚推薦 **PRO版豆花** $538
配料：芋頭、紅豆、花生、黑糖水、豆漿
Premium version of a silky tofu dessert
※堅持自製手工黑糖漿
※堅持使用非基改黃豆



雪蛤石磨嫩豆花
Sweet toad jelly soy pudding dessert

素食套餐
Veggie Course



養生紅麴鳳眼果
Red Yeast Dumpling with Vegetables

酒凍山藥細雪滑 Cold Chinese Yam	天貝堅果五行蔬 Nuts Salad
百合珍菌田園蔬 Mushroom Salad	河塘彩蔬羅漢齋 Fried Peppers With Vegetables
天貝蔬果龍鬚捲 Tempeh & Vegetable Crispy Roll	川椒三寶炒茄豆 Fried Eggplant and Tofu with Chili Sauce
芝士栗子焗白菜 Gratin Cabbage with Sauce	菩提珍饌素東坡 Steamed Dried Beancurd with Soy Sauce
蟲草野菇灌湯包 Mushroom Soup with Dumping	薑黃雲耳野菌盅 Curcumin Mushroom Soup
亞麻雪蓮素齋飯 Flayseed Fried Rice	銀杏八寶棠菜飯 Ginkgo Nuts with Vegetable Stew Rice
羅漢素捲芋香餘 Deep-Fried Taro Roll	港式美點映雙輝 Salted Dim Sum Dish
野蔬紅麴鳳眼果 Red Yeast Dumpling with Vegetables	猴菇筍扇石榴果 Fried Tree hedgehog With Bamboo Shoot
港式香濃靚甜湯 Milk Sago with Taro	港式香濃靚甜湯 Milk Sago With Taro
福爾摩莎鮮果盤 Taiwan Seasonal Fruits	福爾摩莎鮮果盤 Taiwan Seasonal Fruits
NT$880/一套	NT$1,080/一套

素食 Veggie Course

菜品

猴菇素齋粉絲煲 $380
Tree Hedgehog Bean Noodles with Soy Sauce

蛋奶素 **糖醋素排骨** $240
Fried Dried Bean With Sweet and Sour Sauce(Veggie)

清炒什錦菇 $300
Fried Mushrooms

醬燒茄子 $280
Fried Eggplant with Soy Sauce

干煸四季豆 $320
Sauteed String Beans with Soy Sauce

麻婆豆腐煲 $280
Sauteed Tofu in Clay-pot and Spicy sauce

鮮蔬與羹湯類

素蠔油扒芥藍 $240
Boiled Kale with Soy Sauce

季節炒時蔬 $220
Fried Seasonal Vegetable

銀杏川耳燴絲瓜 $300
Fried Ginkgo Nuts with Sponge Gourd

枸杞百合炒時蔬 $300
Fried Seasonal Vegetable with Wolfberry & Lily

蛋奶素 **百菇玉米濃湯** $320
Mushroom Corn Soup(Veggie)

蟲花銀杏猴菇湯 $360
Cordyceps and Mushrooms Soup



糖醋素排骨
Fried Dried Bean With Sweet and Sour Sauce(Veggie)



新品
松露彩蔬素撈飯
Truffle Vegetable Fragrant Rice

素食
Veggie Course

主食類

乾炒群菇素河粉 $280
Stir-Fried Rice Noodles with Mushroom

菩提素齋炒飯 $220
Veggie Fried Rice

群菇炒素伊麵 $220
Fried Noodles with Mushrooms

新品 松露彩蔬素撈飯 $320
Truffle Vegetable Fragrant Rice

甜品類

南瓜芋泥餅 $138/3個
Pumpkin Taro CaKe

芋香西米露 $98/單碗
Milk Sago with Taro

脆皮椰香馬蹄條 $138/3個
Water Chetnut Roll with Coconut Milk

蛋奶素 提拉米蘇尖堆球 $188/4入
Deep Fried Tiramisu Balls

點心(煎炸類)

羅漢素齋春捲杯 $138/3入
Deep-Fried Spring Rolls (Veggie)

紅麴家鄉素鹹水餃 $138/3個
Deep-fried radish Dumpling (Vegan)

點心(蒸籠類)

蛋奶素 養生紅麴鳳眼菓 $138/3個
Sweet, healthy, red yeast steamed fruit

新品 蛋奶素 松露水晶素蒸餃 $138/3個
Truffle crystal vegetarian steamed dumplings







選用肉質細嫩的宜蘭櫻桃鵝，油脂分布均勻，先醃後風乾，再以龍眼木燒烤，以十小時以上工法，形成酥脆鵝皮包覆飽滿肉汁。第二種吃法，炒麵或米粉，入湯或煲粥，每一道都是讓人回味再三的極品滋味。





三好國際酒店
SUN HAO INTERNATIONAL HOTEL

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